Non-Alcoholic Drinks | American Food | Citrus Recipes

Shirley Temple Drink

By Colleen Graham | Updated on 01/6/23 | Tested by Tom Macy

The Spruce Eats

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 drink

4.5 stars 104 RATINGS

Add a comment

Nutrition Facts (per serving)

101	0g	26g	0g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

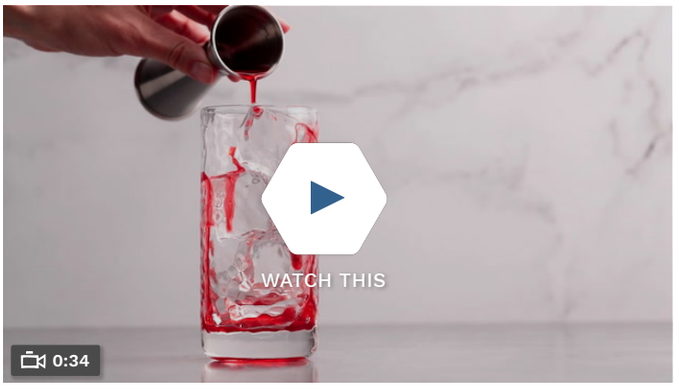
The Shirley Temple is one of the best and most famous nonalcoholic mixed drinks around. This mocktail is so popular that you can order it for yourself or the kids at almost any restaurant. But there's no reason to wait for a dinner out because it's incredibly easy to make at home. Simply made with lemon-lime soda, ginger ale, grenadine, and topped with a maraschino cherry, this drink is sure to bring back childhood memories for some.

This homemade soda recipe was one of the original "mocktails," and it was named after the famous child star. Shirley Temple left a legacy beyond the movies, and this fantastic mixed drink is just one of them.

Dirty Shirley Drink Recipe

READ NOW

The Shirley Temple is a nice way to dress up your average soda. The combination of fruity sweetness and bubbles results in a delicious drink that is great for dinner, as a refreshing afternoon drink for the family, or any time you simply want a quick taste of an old-fashioned soda fountain.



Click Play to See This Shirley Temple Recipe Come Together

A Note From Our Recipe Tester

"Who doesn't love a Shirley Temple? This is the number one kid's cocktail because it's something the bartender actually has to make. The homemade grenadine is worth it, too. It's super easy and the flavors are complex and tart, so it's ultimately less sweet. Feel free to add a little more grenadine to taste as well." —Tom Macy

Ingredients

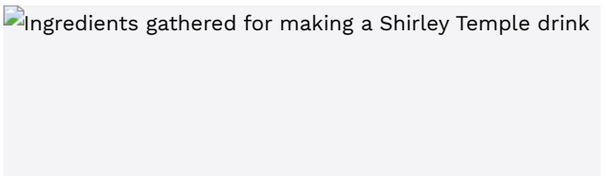
- 1/2 tablespoon grenadine
- 1/3 cup lemon-lime soda
- 1/3 cup ginger ale
- Maraschino cherry, for garnish

ADD TO SHOPPING LIST

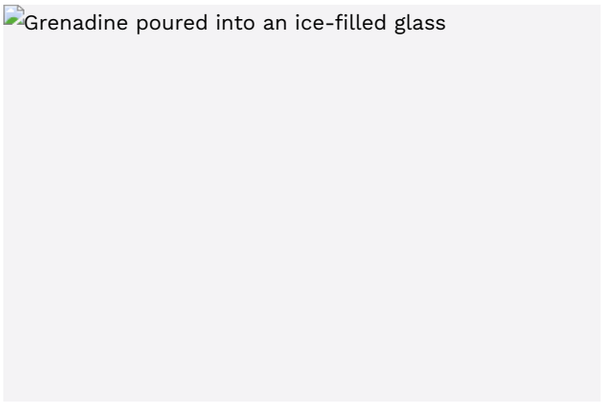
Save recipes, create shopping lists, meal plans and more.

Steps to Make It

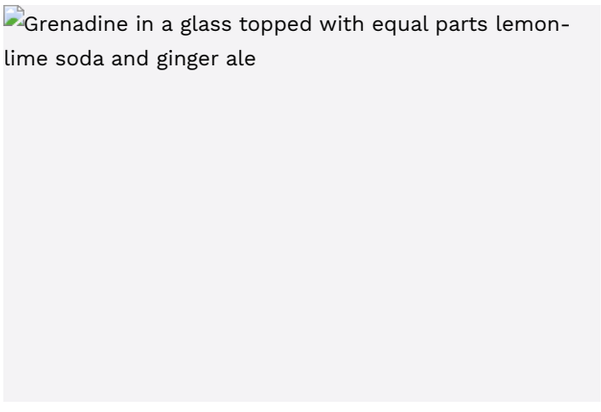
01 Gather the ingredients.



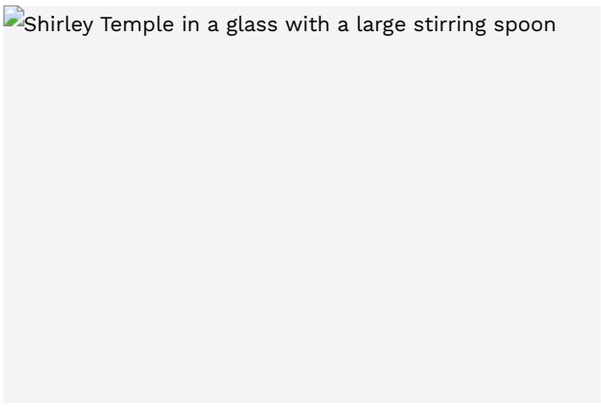
02 Pour grenadine into a collins glass with ice cubes.



03 Top it with equal amounts of lemon-lime soda and ginger ale.



04 Stir well.



05 Garnish with a cherry. Serve and enjoy.

Two Sodas or One?

Why are there two sodas in the Shirley Temple recipe? It's a good question and a common one. While it is unusual, it is not unheard of in the world of drinks. For instance, the Presbyterian is a retro whiskey highball that combines club soda and ginger ale.

The reason is that each soda brings its own flavor to these drinks, and by splitting the two, you get a pleasant balance with neither dominating. In the case of the Shirley Temple, the lemon-lime soda (7-Up, Sprite, or a similar brand) adds a refreshing citrus flavor. The ginger ale brings in a sweetened spice.

Some people have taken to mixing only one of the sodas into a Shirley Temple. Quite often, they choose the ginger ale, though some prefer the lemon-lime soda alone. While either is nice when sweetened with grenadine, the combination of the two does make a difference in the finished drink.

Give it a try for yourself. Mix grenadine with both sodas separately and compare those drinks with the Shirley Temple. You might be amazed at the results. No matter if you choose two sodas or prefer one over the other, keep in mind that a true Shirley Temple uses both.

Tip

- If your family loves Shirley Temples, consider making your own grenadine. It's incredibly easy, requires just a few ingredients, and can be stored in the refrigerator for a week at a time. You can choose a recipe that uses pomegranate juice or, during pomegranate season, opt for a grenadine recipe that uses the fresh fruit.

What Is Grenadine Made Of?

It's a common misconception that grenadine is a cherry-flavored syrup. This is understandable because of the red color and the Shirley Temple's cherry garnish. However, a true grenadine is actually flavored with the sweet flavor of the pomegranate fruit.

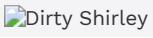
The myth may also be due, in part, to the fact that many of the grenadine syrups you can buy are artificially flavored. They can be made with a great variety of mysterious ingredients, and you will find a few that do actually use cherry flavorings. The good news is that more quality grenadines are being produced as people realize that a drink mixer as valuable as this really should not be discounted as a novelty.

READ NEXT: Summer Drinks for Kids

Recipe Tags:

Soda | Grenadine | American | Cookout

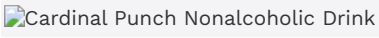
Rate This Recipe



VODKA COCKTAILS

Dirty Shirley Drink Recipe

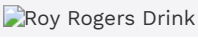
5 MINS | ★★★★★



NON-ALCOHOLIC DRINKS

Cardinal Punch Mocktail

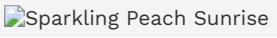
3 MINS | ★★★★☆



NON-ALCOHOLIC DRINKS

Roy Rogers Drink

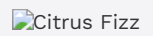
3 MINS | ★★★★☆



NON-ALCOHOLIC DRINKS

Sparkling Peach Sunrise

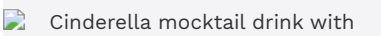
3 MINS | ★★★★☆



NON-ALCOHOLIC DRINKS

Citrus Fizz

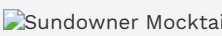
3 MINS | ★★★★☆



NON-ALCOHOLIC DRINKS

Cinderella: A Fruity Mocktail Everyone Will Love

3 MINS | ★★★½☆



NON-ALCOHOLIC DRINKS

Sundowner Mocktail

3 MINS | ★★★★★

RUM COCKTAILS

Cuban Rose Cocktail

3 MINS | ★★★½☆

DRINKS & COCKTAILS

Grenadine Cocktail Syrup

22 MINS | ★★★★☆

DRINKS & COCKTAILS

Sweet Pepper Spritzer Mocktail

3 MINS | ★★★★★

NON-ALCOHOLIC DRINKS

26 Mocktail Recipes

TEQUILA COCKTAILS

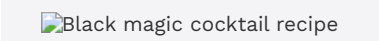
Tequila Sunrise Cocktail

3 MINS | ★★★★☆

DRINKS & COCKTAILS

Midori Sour Cocktail

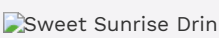
3 MINS | ★★★★★



VODKA COCKTAILS

Black Magic Cocktail

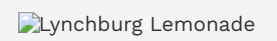
3 MINS | ★★★★☆



NON-ALCOHOLIC DRINKS

Sweet Sunrise Drink

3 MINS | ★★★★☆



WHISKEY COCKTAILS

Lynchburg Lemonade: The Famous Jack Daniel's Recipe

3 MINS | ★★★★½

the spruce Eats

Follow us:

Recipes | Cocktails | By Region | Ingredients | Occasions | How-Tos | What To Buy

Get easy-to-follow, delicious recipes delivered right to your inbox.

Enter your email SIGN UP

About Us
Terms of Use
Anti-Racism Pledge
Privacy Policy
Newsletters
Advertise
Careers
Editorial Guidelines
Contact
Do Not Sell My Personal Information

TRUSTe

Dotdash meredith The Spruce Eats is part of the Dotdash Meredith publishing family.